

HOUSEHOLD CHAT.

All About the Troubles of a Spring-Time Moving.

After a family have lived for several years in one house the furnishings seem to be so fitted to their places that it is sometimes a decidedly difficult matter to adapt them to the rooms of another house. If a moving time comes to the family, should the new house be a larger one than the old one, the furniture seems lost, and the chairs and tables that were so large in the old house have a very lonely appearance in the new house. If, on the contrary, the house to which we go is smaller than the one we leave, the question of where to put all the things comes up to be settled. The rooms look crowded, the attic receives one extra article after another until there is room for nothing more.

Let me tell you of a family to whom this latter experience came this year. They came from a little country town, where they had occupied for years a large old-fashioned house, which was well furnished from garret to cellar. The house to which they came was a modern house of two stories and a small hall, in place of the two large windows always found in houses built twenty or more years ago. The new house was a corner of the room was cut off to make room for a smaller window, which would give a view up the street, thus giving the outside of the house the appearance of having started out to have a bay window, and of having given up the plan when it was two-thirds finished. Such a time the family had to stow away the furniture! The small attic room was literally packed full; every room looked like a furniture store sample room, and some things had to be stored in a shed on the premises. At last everything was disposed of except a large pier-glass that had stood between the two front windows at the old home. It was too large to put anywhere, seemingly, and was a veritable "white elephant" on its owner's hands.

At last the "problem" of "what shall we do with the pier-glass" was solved by the mother. She had it placed across an angle of the parlor, and fastened to the wall on either side with hooks and screw-eyes. Across the corner she placed a curtain pole, just below the ceiling, from which hung one pair of her heavy window curtains, which were long enough to reach to the floor, and arranged a "valance" across the pole, between the curtains. The effect was magical. It was as if another room was opened from the little parlor, nothing of the frame of the glass showing, while the glass itself reflected the furnishings of the room, and the view from the corner window opposite.

This window was draped in a similar manner with the other pair of window curtains, and with an easy chair and a small table, just large enough to hold a few books, it made a cozy nook that was always enjoyed by the family.—*Toledo Blade.*

ARABS OF THE AIR.

Wild Geese and Their Wonderfully Sustained Flight.

The annual migration flight of wild geese is a spectacle to inspire the mind and imagination of every beholder. Byron thus apostrophizes:

Nature's noblest gift, my gray goose quill—
Slave of my thro's, obedient to my will,
Torn from thy parent bird to form,
That mighty instrument of little men.
But he says nothing of that noble bird, the goose itself. Not the tame and ignoble barn-yard, but the wild goose of vast and inaccessible solitudes—the Ishmaelite of the feathered tribe—the incarnation of wildness and the antipodes of civilization. What is the flight of the American eagle—that bird of Jove, and the reputed king of the skies, in comparison to the sustained flight of this wintry wanderer, who carries the season on his prow? It is not for the eagle to cross wintry oceans—trackless deserts and boundless continents, cleaving the vaulted palace of the skies at an acute angle, in a line drawn by insurmountable instinct through the firmament. And even with what ease, steadiness and precision they move on their way, and how undeviating is their course to the sunny south.

And the cry of the wild goose—how it stirs the imagination and reminds one of Longfellow's hymn: "As loud that clarion voice of the wild geese flew, has some peculiar quality of nearness and remoteness—a penetrating power beyond the influence of distance and space. Something clear, cold and incisive in its melody that seems not of earth.

The apparent boundlessness and uncertainty of their excursion and destination add another element of fascination to their flight, which is "bold and forth on, leaving no track behind." As one gazes upon them as they grow dim in the distance he feels that men are indeed but a kneaded clay—decidedly of the earth earthy.

Were man entirely destitute of imagination and aspiration—had he never a thought of the clouds winging by, never a thought as the clouds swing by, the clarion cry of the wild geese would not strike like an Arabian harp answering cord to something kindred in his own nature.

And then to think of the tireless and sustained energy of their flight! God has been called eternal energy, and much of this quality seems to enter into this Arab of the desert of the air! As the poet Bryant sings:

All day they wing their flight
As that far height the cold, thin atmosphere,
Yet stop not, weary, in the welcome land,
Till the dark night is near.

Although so inspiring a theme might be supposed to have awakened song in many poets, yet comparatively few have written upon it. Longfellow, in a poem called "The Birds of Killarney," makes this allusion:

Of music late remote, and passing, haled,
The village with cheers of all their host.
It would seem that the language of the sweet singer of Israel in the Psalms might most appropriately be applied to this tireless and tireless wanderer of the air:

He did fly upon the wings of the wind; yea,
As who made darkness his secret place, and his
pavilion around about him, were dark waters
and thick clouds of the skies
—Chicago Tribune.

DOMESTIC CONCERNS.

Mashed Eggs: Put some drippings in a saucepan, set on the stove to heat, break in the eggs, stir with thick season with salt and pepper, beat until stiff, mash and season with butter.—*Harper's Bazar.*

Lemon Pie: Grate one lemon in a flat crock; three cups of boiling water; small piece of butter; two cups sugar; let boil, then thicken with the yolks of two eggs beaten, add a little water, and pour enough to make quite thick. This makes two pies, with one crust, using whites for the top; browning improves the looks.—*Ohio Farmer.*

Washington Pie: Cream together one cup of "A" sugar and one large tablespoonful of butter; add one egg; then one cup of sweet milk and three cups of flour sifted with two teaspoonfuls of baking powder. Beat hard and bake in jelly tins in a quick oven for eight minutes. Fill two layers with custard filling flavored with vanilla, sprinkle with powdered sugar. The remaining layers may be filled with jelly.—*Boston Budget.*

Herrings: Scale, dress and wash them, then dry them thoroughly in a cloth, rub over a little salt and vinegar. Skewer their tails in their mouths, and lay them on a fish plate. When the water boils, put them in, and about ten or twelve minutes will cook them. When taken up, let them drain properly, and then turn their heads in the middle of the dish. Serve with melted butter and chopped parsley, and garnish with scraped horseradish.—*Good Housekeeping.*

Catskill Indian Pancakes: An old lady, past the allotted three-score years and ten, gave us the recipe for these, and very good they are. Into half a pint of buttermilk put three handfuls of yellow meal and three tablespoonfuls of wheat flour and mix thoroughly; break an egg into the mixture and beat well, but do not beat the egg separately. Add three tablespoonfuls of boiling pork fat, beat briskly again, and add the other half pint of milk; take a heaping teaspoonful of salt, and make it free from lumps in the palm of the hand, using the bowl of the spoon, shake it over the batter and mix again. If not stiff enough, add a little more meal, and bake at once.—*American Agriculturist.*

Noodle Soup: Use either beef or mutton, allowing a quart of water for each pound of meat. Add a little salt, but not enough to season the broth. Remove the scum as it rises and set the kettle back where it will cook slowly. When partly done add a carrot or two chopped fine with the same amount of turnips and an onion sliced. Boil until the meat is ragged, then season the whole; remove the meat, strain the soup and return to the kettle. To make the noodles: Rub a little butter into a teaspoonful of sifted flour, add a pinch of salt and a well-beaten egg. Make into a ball, roll very thin, fold up closely and cut it into strings like cabbage for soup. Drop these into the seasoned broth and let it boil ten or fifteen minutes.—*Orange Judd Farmer.*

DRESS FOR A BUSINESS WOMAN.

It Should be Perfectly Plain and Substantial.

A business woman—that is, a woman who earns her living in some field usually occupied by men—can not be too particular about her dress. It should be the personification of plainness as well as neatness, as well for economy's sake as to preserve the fitness of things.

I know it is asking a great deal to ask a woman to abandon furbelows and trimmings, for the female heart does love adornment and dress. The best mode of catching the carp is to dig a tunnel eight or ten feet broad by about four deep, extending about fifty feet from the pond. Always feed in that channel and the fish can easily be taken with a seine when desired.

Do not get cheap materials for a business suit; they are but the most expensive in the long run. Get the thoroughly good material for a dress that is to be worn at business every day, and in making it up, follow the fashions at a respectful distance.

And here is another important little tip to remember. Don't neglect to put pockets in the dress, and put them where they can be easily got at. In the skirt, over the hips, is the most convenient place to put them. A good way to finish them is with a pointed label, which buttons over the pocket.—*N. Y. Tribune.*

New Dress Fabrics.

Figured, shot and striped effects are added to the plain-ribbed textures of a year ago. Some have satin stripes in rich colorings about two inches apart. Noticeable also among the handsome importations is a very light weight of shaggy tweeds, chevrons and camel's hair goods which, on account of their delicate quality, are rendered most desirable for stylish yet serviceable spring costumes. For walking and traveling they come in pretty mixtures, and for more dressy uses in gray, pale red, fawn, lilac and silver white, for notwithstanding all the piled-up invoices of wools, silks, brocades and velvets in fancy or eccentric devices, solid, elegant dress wear their own with a very large class of women both for service and dress wear.—*N. Y. Post.*

Caveau-Back Ducks.

To prepare caveau-back ducks care must be taken to draw the trail with-out breaking the entrails. If this is accomplished the ducks need not be washed but simply wiped out with a soft, dry cloth. Then sprinkle them inside with white celery, chopped fine, and a little salt, and allow them to cook in a baking oven for eighteen to twenty minutes. Serve hot, with thin slices of fried hominy and currant jelly.—*Ladies' Home Journal.*

Quick Climate Change.

Astonishing to the stranger is the sudden development of the far northern summer. Snow covers the ground in our own Aleutian islands until well into June, but by that time the day lasts nearly all night, and in a few weeks rank vegetation has taken the place of snow. The hills become carpeted with brilliant flowers and the grass is waist high. This vegetation, dying winter after winter, covers the ground to a great depth and makes it difficult to walk, and adds especially to the task of mountain climbing. It simplifies the descent, however, for a person wearing stout trousers may slide for a quarter of a mile down the mountain on this loose deposit.—*N. Y. Sun.*

ABOUT GERMAN CARP.

How Every Farmer Can Raise His Own Supply of Fish.

A. Brackett writes to the Orange Judd Farmer: From the numerous communications received it appears that the American people are waking up to the fact that they can raise their own fish—a thing which has been done in Germany for generations. I will attempt to explain how a pond is made in which German carp can be raised. The large or summer pond must be located on low land, at one side of a run or waterway. It is not necessary that there should be a constant supply of running water, but to furnish a pond of ten acres it must have at least the drainage of three thousand acres of land. Of course this depends a great deal on the nature of the soil in which the pond is made. It would not be practicable to make one in a sandy porous region. Put a dam across the run some distance above the pond and conduct the water from it to the pond through a ten or twelve-inch tile. It is not necessary to have the water in the pond more than three feet deep. I made the embankment around mine with teams and scrapers. The main thing to guard against is an overflow from sudden rain.

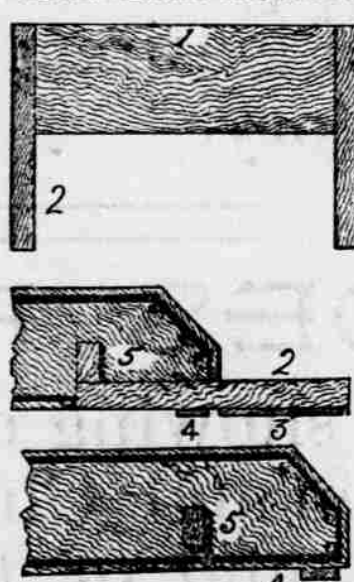
It is unnecessary to feed the fish until the pond becomes thoroughly stocked. They will eat grain of any kind and are particularly fond of green corn sliced from the cob, or of scraps from the table. If thoroughly fed they will grow rapidly. A carp which has good ears will weigh three or four pounds at eighteen months. This fish is the most profitable one at which to sell them. Their table qualities as compared with other fish are of the very best. No fish is as good to eat when taken from warm, muddy water as from cold spring water. When carp are wanted for table use, keep in cold water at least three weeks before using. The best proof of their superior quality as a table fish is that in Germany, where they have been raised for many years, they bring the highest prices in the market. My experience has been similar. I have sold them for fifteen cents a pound, when pickled, bass and whitefish only brought ten cents. A gentleman writing from Hebron, Wis., states that he has a natural pond of eight acres which, from his description, I should think would make an excellent carp pond.

But in order to handle these fish successfully it is necessary for one to be able to draw off the water, as it soon becomes infested with millions of surface minnows and other fish which will destroy the eggs of the carp. They can be raised in large natural ponds where the water is sufficiently deep, but a small pond must be kept in smaller, deeper ones, as they do not feed during the winter, and a large number can occupy a small space. If the water is two or three feet deep, and is kept running constantly so as to prevent the formation of very thick ice (which will ruin the gas which the fish give off in their breath), a pond of fish can be kept in a square rod of space. The best mode of catching the carp is to dig a tunnel eight or ten feet broad by about four deep, extending about fifty feet from the pond. Always feed in that channel and the fish can easily be taken with a seine when desired.

FOR FARM WAGONS.

A Box Attachment of Far More Than Ordinary Value.

I send you a sketch of an arrangement to be attached to a wagon-box, to stand on while starting to unload corn. Anyone can make it, and now is a good time to do it. In the figure, 2 are the pieces or bars that run along the sides of the bed, to which the platform of boards (1) are nailed. These pieces should be heavy enough so they will not spring with the weight of a man. In the middle cut, 3 are the side pieces; 3, the ends of the platform boards; 4, a piece of board to run side of bed, the ends projecting so that the side bars can rest upon them; 5, a block fastened to the bed to prevent the ends of the bar from raising up. The arrangement is shown without the attachment, in the lower cut. This attachment is easily put on and taken off, and assists materially in the unloading of corn. The platform catches the corn when the endgate is taken out, and shoveling can begin at once.—*Ohio Farmer.*



BEGINNING WRONG.

A Fact Which Many Otherwise Sensible Sheep Owners Ignore.

An individual has a desire to go into the sheep business and he knows nothing about it. He has money; lots of it; more money than he has experience in the sheep business. He is not contented with a few good sheep, but must have a large flock or none. He does not believe in investing by halves. He buys a lot of sheep—five hundred or more—places them on his farms and begins the sheep business in earnest. He may or he may not feed plenty of the right kind of feed. If starvation does not attack the flock, scab does, and the flock owner is in deep sea as to the management of the disorder. He listens to all who offer advice till he is driven to sell at any price he can get. Of course he will be compelled to sell at a loss. He goes out of the sheep business in disgust. There are dark sides in all vocations in life, and to know how to steer clear of them is the art to be studied. It is safe to buy a few good sheep at a fair price of some reputable breeder whether you know anything about sheep or not. If you are adapted to the sheep business you will win. If you are not, you have not much to lose and can get out without much loss.—*Iowa Homestead.*

IN SPORTING CIRCLES.

It is estimated by a writer in the Philadelphia Press that \$500,000,000 are yearly spent on the races in this country.

The company that runs the Monte Carlo casino has declared a dividend of about forty per cent. on last year's business, which was more profitable than ever before.

Famous runners, carmen and professional athletes generally, are short-lived; while women, who, as a rule, devote little time to calisthenics, usually live longer than men.

DURING 1891 and 1892 Baron de Hirsch won upon the turf in public stakes about \$210,000. Of this amount \$198,125 was distributed among several large London hospitals, while the remainder was given away to minor institutions.

The face of William Muldoon, as pictured in current lithographs, has a family likeness to that of the famous Greek pugilist represented in a plaster cast of much interest at the Metropolitan museum of art. Nose, lips and chin are strikingly alike in the Greek and American professors of the manly art.

QUEEN VIC AND HER PEOPLE.

QUEEN VICTORIA's yearly doctor's bill is \$800, divided among four physicians. The late duke of Bedford was reputed to be the greatest glutton in England. It was said of him once that he ate like a wolf.

PRINCE HENRY, of Battenberg, has been made "personal" aide-de-camp to the queen in place of the late duke of Clarence.

Mrs. HUNDESS, wife of a member of the Newfoundland assembly, accompanied her husband to the season at the Hirschs, walking two hundred and thirty miles over ice and snow on snow shoes.

When on the High Seas.

On the rail, on a steamboat, aboard a fishing smack, or yachting on the coast, Hostetter's Stomach Bitters will be found a reliable means of averting and relieving ailments to which travelers, mariners and emigrants are peculiarly subject. Sea sickness, indigestion, fevers, headaches and other forms of sickness. For sale in 50 cents and \$1 bottles by all leading druggists.

By the way, how are you getting along with the diary you started out to write in every day at the beginning of the glad new year?—*Somerville Journal.*

A MAX should not imagine because a girl of sixteen laughs at his jokes that he is a great wit; a girl of sixteen laughs because she is sixteen.—*N. Y. Herald.*

BROOKMAN'S PILLS act like magic on the vital organs, restore lost complexion and bring back the keen edge of appetite.

DISAPPOINTING.—"How did that mine you discovered pan out?" "It was a flat failure. It proved to be only the grave of a barren gold."—*N. Y. Herald.*

SEIZING A MAN at cards is different from robbing him on the highway. In the latter process the victim puts up his hands. In the former the robber does it.—*Troy Press.*

A Certain Cure for Asthma.

DR. CROSS'S SWEDISH REMEDY never fails to afford instant relief and cures where nothing else will. It is sold by all druggists. BROWN'S MEDICINE CO., St. Louis, Mo.

It never pays a man to act the fool. There are many people who do to the act naturally.—*Cleveland Plain Dealer.*

PLEASANT, Wholesome, Speedy, for coughs in Hales' "Oh, Ma!" he shouted, "come and hear this chicken a widdie!" itself up!—*Indianapolis Journal.*

THE MARKETS.

NEW YORK, April 24, 1903.	
CATTLE—Native Steers.....	4 00 @ 5 75
COTTON—Middling.....	12 10 @ 12 15
FLOUR—Winter Wheat.....	2 10 @ 4 25
WHEAT—No. 2 Red.....	1 10 @ 1 15
CORN—No. 2.....	48 1/2 @ 50 1/2
OATS—Western Mixed.....	37 @ 38
BAKON—Clear Hides.....	18 1/2 @ 19
ST. LOUIS.	
COTTON—Middling.....	12 10 @ 12 15
BEEF—All Grades Steers.....	4 00 @ 4 75
HOGS—Fat.....	4 00 @ 4 50
SHEEP—Fair to Choice.....	3 75 @ 5 75
FLOUR—Patents.....	3 30 @ 3 40
WHEAT—No. 2 Spring.....	1 10 @ 1 15
CORN—No. 2.....	48 1/2 @ 50 1/2
OATS—No. 2.....	37 @ 38
BAKON—Clear Hides.....	18 1/2 @ 19
KANSAS CITY.	
CATTLE—Shipping Steers.....	3 30 @ 5 50
HOGS—All Grades.....	6 75 @ 7 25
WHEAT—No. 2 Red.....	85 1/2 @ 86
OATS—No. 2.....	28 @ 29
CORN—No. 2.....	54 @ 55
NEW ORLEANS.	
FLOUR—High Grade.....	3 15 @ 3 80
CORN—No. 2.....	48 @ 47
OATS—Western.....	36 @ 37
BAKON—New Mess.....	16 00 @ 16 50
COTTON—Middling.....	12 10 @ 12 15
CINCINNATI.	
WHEAT—No. 2 Red.....	66 @ 65 1/2
CORN—No. 2 Mixed.....	42 1/2 @ 43 1/2
BAKON—New Mess.....	16 1/2 @ 17 50
BAKON—Clear Hides.....	11 1/2 @ 11 50

ON THE OUTSIDE.

These tiny, sugar-coated granules do you a great deal of good. They act mildly and naturally, and there's no reaction afterward. Constipation, indigestion, bilious attacks, all derangements of the liver, stomach, and bowels, are prevented, relieved, and permanently cured.

They're the smallest, the easiest to take, and the cheapest for they're guaranteed to give satisfaction or your money is returned. You pay only for the good you get. Nothing else urged by the dealer, though they may be better for him to sell, can be "just as good" for you to buy.



Pure grape cream of tartar forms the acid principle of the Royal exclusively. The Royal imparts that peculiar sweetness, flavor and delicacy noticed in the finest cake, biscuit, rolls, etc., which expert pastry cooks declare is unobtainable by the use of any other leavening agent.

—One of the interesting objects in the lower part of New York city is a piece of crude Para rubber that weighs 1,200 pounds. It resembles a rough casting of iron and is in the shape of a bell. In the window where it is exhibited is a shoe of rubber like those worn by the Indian women of Brazil. Its ornamentation is beautiful. The toe is crimped, while on the instep and the quarters are flowers, the daisy and the pansy. It seems to be a very comfortable shoe. Leather is not unknown to the Indians who live in the rubber district, but rubber with them takes the place of wood, iron and cloth.

—Andrew Fairchild, of Fallersburg, Mich., owned a tame dove that was a favorite pet of his wife's until a child was born to them. Since then the dove has refused to have anything to do with Mrs. Fairchild and appeared to be very jealous of the baby. Several days ago Mrs. Fairchild, while engaged in housework, left the baby alone in the room for some time, until she was attracted by its crying. Running into the room she found the dove picking at the infant's eyes, one of which was so badly injured that the sight is entirely ruined.

—A battered silver whistle used by the abolitionist, John Brown, to summon his followers to secret meetings shortly before the civil war, is owned by a cousin of Col. Lewis Washington, of Georgetown, D. C. When Brown was arrested and searched he gave up everything else willingly, but begged leave to retain this. Of course the request was not granted. The whistle is said to resemble in shape a long-tailed tadpole with a dorsal fin extending the length of its body. What corresponds to the tail is a slender pipe through which a current of air is blown. The whistle is said to have a mellow sound of peculiar timbre that is very penetrating. Residents of Harper's Ferry said after the capture that for weeks before they had heard that whistle sounds at night without knowing its meaning. But the negroes knew it, and for them it was the engine whistle for the underground railway.

—An exchange says a man's full mental power is not reached before the age of twenty-five. Either this is wrong or the college freshman has been misinformed as to himself.—*Boston Transcript.*

PROMPT, GOOD WORK.

RHEUMATISM.

Mr. Willet F. Cook, Canajoharie, N. Y., writes: "Awoke one morning with excruciating pains in my shoulder. Tried various remedies for sudden pains without effect; went to my office; the pain became insupportable; went home at 11 o'clock and used S. J. JACOBS OIL; effect magical, pain ceased, and at 10 o'clock went to work; cure permanent."

NEURALGIA.

LITTLE RAPIDS, Wis.

My wife suffered with such intense neuralgia pains in the face, she thought she would die. She bathed her face and head with S. J. JACOBS OIL, and it cured her in four hours.

CARL SCHEIDE.

DO YOU CHEW TOBACCO?

YOU WILL ENJOY

HORSESHOE PLUG.

REV. H. P. CARSON, Scotland, Dak., says:

"Two bottles of Hall's Catarrh Cure completely cured my little girl."

W. H. GRIFFIN, Jackson, Michigan, writes:

"Suffered with Catarrh for fifteen years, Hall's Catarrh Cure cured me."

ALBERT BURCH, West Toledo, Ohio, says:

"Hall's Catarrh Cure saved my life."

CONDUCTOR E. D. LOOMIS, Detroit, Mich., says:

"The effect of Hall's Catarrh Cure is wonderful."

E. A. ROOD, Toledo, Ohio, says:

"Hall's Catarrh Cure cured my wife of catarrh fifteen years ago and she has had no return of it. It's a sure cure."

E. B. WALTHALL & Co., Druggists, Horse Cave, Ky., say:

"Hall's Catarrh Cure cures every one that takes it."

J. A. JOHNSON, Medina, N. Y., says:

"Hall's Catarrh Cure cured me."

MANUFACTURED BY

F. J. CHENEY & CO., TOLEDO, O.

Testimonials sent free. Sold by Druggists.

75 cents per bottle.

WHEN IN WANT OF A FIRST-CLASS

J. I. CASE THRESHING MACHINE CO.,

CATALOGUE FREE. RACINE, WISCONSIN.

THE POT INSULTED THE KETTLE BECAUSE

THE COOK HAD NOT USED

SAPOLIO

GOOD COOKING DEMANDS CLEANLINESS.

SAPOLIO SHOULD BE USED IN EVERY KITCHEN.

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J. I. CASE THRESHING MACHINE CO.,

CATALOGUE FREE. RACINE, WISCONSIN.

RISE SUN STOVE POLISH

DO NOT BE DECEIVED
With Paines, Bessons, and Paines which sell
the name, before the name, and before the
the name, before the name, and before the name,
the name, before the name, and before the name,